

Extended Temporary Event

What kind of foods can be made?

Low Risk

Low risk foods are defined as foods that do not allow food poisoning to occur. Some examples of these types of foods are popcorn, caramel apples, candied nuts, cotton candy. This also includes any food that does not need to be kept refrigerated such as bread or honey.

Medium Risk

Medium risk foods are foods that enter the temperature danger zone only once. Some examples of these foods are hamburgers and pulled pork, which are cooked to serve, or foods that are chilled after making, like a fresh salsa or salad.

High Risk

High risk foods enter the temperature danger zone more than once. These types of food are not allowed at Extended Temporary Events. Some foods that are high risk are empanadas, lasagna, made from scratch soup (that needs to be reheated), and tamales. If you wish to serve these types of foods you must permit yourself under the Utah State Mobile food requirements R392-100

Variance Foods

Variance foods include foods that are made safe by canning, pickling, drying or salting, such as canned salsas, pickles and jerky. These foods may only be made in a food facility regulated by the Utah State Department of Agriculture

Where can these foods be made?

On Site

Foods may be made on site or in other words, point of service, this is preferred as it allows the inspection to take place in one location.

In a Commercial (permitted) Kitchen

Food may be made at a permitted kitchen; however, if food is prepared in a permitted kitchen, it must be transported to the service site at the safe temperature that you will be serving the food. Food may not be reheated or re-chilled after transportation. Food that does not hold temperature must be thrown away. This method will require a kitchen inspection with an additional fee of \$85.00.

Homemade Foods

Homemade foods are prohibited unless they are under the cottage industry permit available under specific circumstances from the Utah Department of Agriculture. 801-538-7124

What does my booth need?

Portable Hand Wash Station

Each booth serving Medium Risk foods will be required to have a portable hand wash station that can deliver pressurized water for hand washing thru a faucet into a wash basin. Many types are available thru suppliers and online. Low Risk foods only require a warm water container with spigot and catch basin. You will also need soap and paper towels.

Covering

All food service must be done under a covered area such as a tent and the food may not be placed or prepared on the table that is between you and the customer.

Hourly Temperature log and an Accurate Thermometer

If you have food that can support the growth of food poisoning you must keep an hourly temperature log. If the temperature of cold food reaches 50° F or more you must throw it away. If the temperature of hot foods is less than 130° F you must throw it away.

Disposal Log

Any food that can support the growth of food poisoning and does not need to be cooked before eating must be thrown away at the end of the day. Keep a log tracking types of food and amount discarded. These kinds of foods by law are not allowed to be stored more than 7 days.

Gloves

Gloves are required when touching any food that does not need to be cooked or has already been cooked, such as buns, pickles, lettuce, or meat. These foods are called ready to eat foods.

Food handlers

Everyone in the booth must have a food handler's card. You may get that at our office or on line at <http://www.statefoodsafety.com/#Utah#Utah-County>.

Health Department Application

Menu

You bring your menu

You must provide a list of the food ingredients in your menu

You must be able to tell us where you are getting your foods from

You must be able to tell us when you are getting the foods and where and how you will store it.

Information Needed for the Application

Event coordinators contact information.

Location, dates, and duration of your stay

Where you will be getting potable water from

Where you will be disposing of the used water

How much electrical power you will need and where you will hook up to it

Where you will be throwing away trash

Proof that you will be allowed to participate in the farmers market

Examples of portable hand wash stations



<http://www.allsafetyproducts.biz>

<http://www.sanisink.com/>

<http://www.OzarkRiver.com>

Rental Options:

United Site Services

<http://www.unitedservices.com>

Porta Potty Direct

<http://www.portapottydirect.com>